

How to get the best from

# Your Range

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Use and Care  
of model  
**RF725GP**

**HOTPOINT**

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## Help us help you...

### **Before using your range, read this book carefully.**

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs  
Hotpoint  
Appliance Park  
Louisville, KY 40225

### **Write down the model and serial numbers.**

You'll find them on a label underneath the cooktop. See the Features of Your Oven section in this book.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

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Model Number

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Serial Number

Use these numbers in any correspondence or service calls concerning your range.

### **If you received a damaged range...**

Immediately contact the dealer (or builder) that sold you the range.

### **Save time and money. Before you request service...**

Check the Problem Solver in the back of this book. It lists causes of minor operating problems that you can correct yourself.

### **If you need service...**

To obtain service, see the Consumer Services page in the back of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations  
Hotpoint  
Appliance Park  
Louisville, KY 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

## **IMPORTANT SAFETY INSTRUCTIONS**

**Read all instructions before using this appliance.**

### **IMPORTANT SAFETY NOTICE**

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

### **When You Get Your Range**

**.Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.**

**.Be sure your appliance is properly grounded** by a qualified technician in accordance with the provided Installation Instructions.

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

**.Use this appliance only for its intended use** as described in this manual.

**.Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

**.Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

**.Do not leave children alone—**children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

**.Don't allow anyone to climb, stand or hang on the door, drawer or cooktop. They could damage the range.**

**.CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

**.Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

**.Use only dry pot holders—**moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

**.For your safety, never use your appliance for warming or heating the room,**

**.Do not store or use combustible materials,** gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**.Keep hood and grease filters** clean to maintain good venting and to avoid grease fires.

**.Do not leave paper products, cooking utensils, or food in the oven when not in use.** Do not store flammable materials in an oven or near the cooktop.

**.Do not let cooking grease or other flammable materials accumulate in or near the range.**

**.Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam-type fire extinguisher.**

**.Do not touch heating elements or interior surface of oven.**

These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first.

Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door and metal trim parts above the door. Remember: The inside surface of the oven maybe hot when the door is opened.

**.When cooking pork,** follow the directions exactly and always cook the meat to an internal temperature of at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

*(continued next page)*

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# IMPORTANT SAFETY INSTRUCTIONS (continued)

## Oven

- **Stand away from range when opening oven door.** Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst, causing an injury.
- **Keep oven vent duct unobstructed.**
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool.** If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **When using cooking or roasting hags in oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Be sure the vent duct is not covered and is in place.** Its absence during cooking could damage range parts and wiring.
- **Do not use aluminum foil to line oven bottom** or cooktop, except as suggested in manual. Improper installation of these liners may result in electric shock or fire.

## Self-Cleaning Oven

- **Do not clean door gasket before reading special cleaning instructions in the Self-Clean section of this book.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only parts listed in this Use and Care Book.**
- **Before self-cleaning the oven, remove broiler pan and other cookware.**
- **Listen for fan—a fan noise** should be heard sometime during the cleaning cycle. If not, call for service before self-cleaning again.
- **Be sure to wipe up excess spillage before starting the self-cleaning operation,**

## Surface Cooking Units

- **Use proper pan size—**This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.

- **Be sure drip pans and vent ducts are not covered and are in place.** Their absence during cooking could damage range parts and wiring.
- **Don't use aluminum foil to line drip pans** or anywhere in the oven except as described in this book. Misuse could result in a shock, fire hazard or damage to the range.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break** because of the sudden change in temperature. See section on Surface Cooking for suggestions.

• **To minimize the possibility of burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.

• **Always turn surface unit to OFF before removing cookware.**

• **Keep an eye on foods being fried at HI or MEDIUM HI heat settings.**

• **To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at OFF position and all coils are cool before attempting to remove the unit,**

## Energy-Saving Tips

**.Don't immerse or soak removable surface units. Don't put them in a dishwasher. Do not self-clean the surface units in the oven.**

**.When flaming foods are under the hood, turn the fan off. The fan, if operating, may spread the flame.**

**.Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.**

**.Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.**

**.If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly,**

**.Always heat fat slowly, and watch as it heats.**

**.Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.**

**SAVE THESE INSTRUCTIONS**

### Surface Cooking

•Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.

•Cook fresh vegetables with a minimum amount of water in a covered pan.

•Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.

•Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water and eggs to boil, then turn to OFF position and cover with lid to complete the cooking.

•Always turn surface unit off before removing cookware.

### Oven Cooking

•Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find that preheating is necessary, listen for the beep and put food in oven promptly after the oven is preheated.

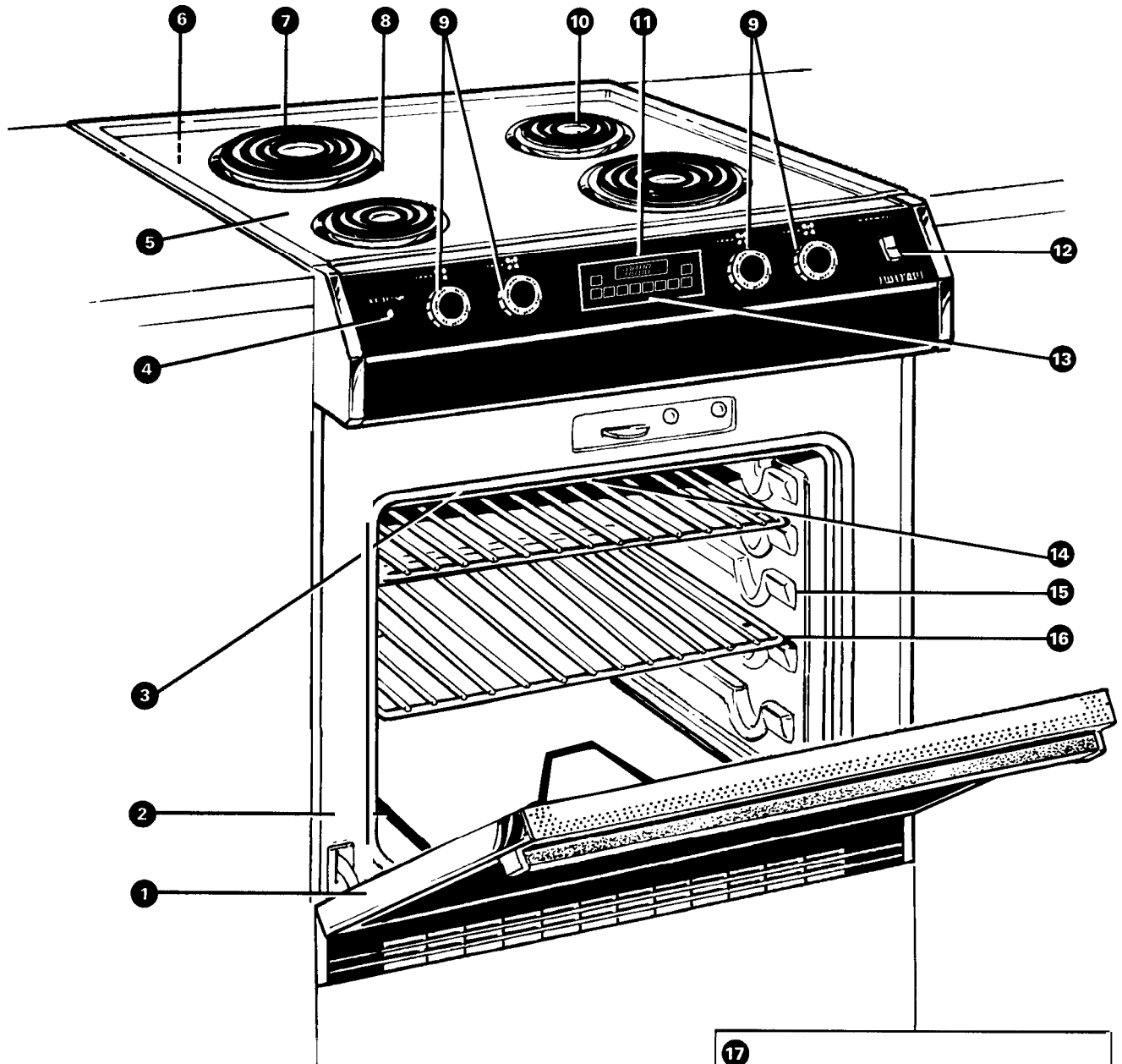
•Always turn oven OFF before removing food.

•During baking, avoid frequent door openings. Keep door open as short a time as possible if it is opened.

•Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.

•Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# Features of Your Range



Model RF725GP

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2 Bake Unit	28
3 Oven Interior Light	14,24
4 “ON” Indicator Light for <b>Surface Units</b>	8
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# Surface Cooking

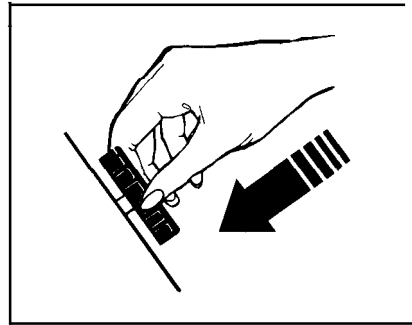
See Surface Cooking Guide.

## Surface Cooking with Infinite Heat Controls

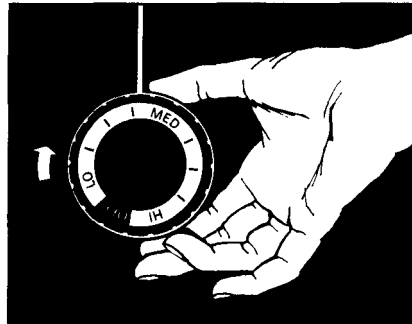
At both OFF and HI positions, there is a slight niche so control “clicks” at those positions; “click” on HI marks the highest setting; the lowest setting is LO. In a quiet kitchen, you may hear slight “clicking” sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.

## How to Set the Controls



**Step 1:** Grasp control knob and push in.

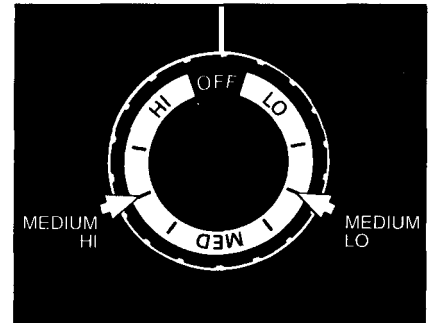


**Step 2:** Turn either clockwise or counterclockwise to desired heat setting.

**Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.**

Be sure you turn control knob to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

## Cooking Guide for Using Heat Settings



**HI—Quick** start for cooking; bring water to boil.

**MEDIUM HI—Fast** fry, pan broil; maintain fast boil on large amount of food.

**MED—Saute** and brown; maintain slow boil on large amount of food.

**MEDIUM LO—Steam** rice, cereal; maintain serving temperature of most foods.

**LO—Cook** after starting at HI; cook with little water in covered pan.

**NOTE:**

1. At HI and MEDIUM HI settings, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
2. At MEDIUM LO and LO settings, melt chocolate and butter on small surface unit.



## Questions & Answers

**Q. May I can foods and preserves on my surface units?**

**A. Yes, but only use cookware designed** for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of the surface unit. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

**Q. Can I cover my drip pans with foil?**

**A. No.** Clean as recommended in Cleaning Guide.

**Q. Can I use special cooking equipment, like an oriental wok, on any surface units?**

**A.** Cookware without flat surfaces is not recommended. The life of the surface unit can be shortened and the cooktop can be damaged from the high heat needed for this type of cooking.

**Q. Why am I not getting the heat I need from my surface units even though I have the knobs on the right setting?**

**A.** After turning surface units off and making sure they are cool, check to make sure that the plug-in units are securely fastened into the surface connection.

**Q. Why does my cookware tilt when I place it on the surface unit?**

**A.** Because the surface unit is not flat. Make sure that the "feet" on the surface unit are sitting tightly in the cooktop indentation and the reflector ring is flat on the range surface.

**Q. Why is the porcelain finish on my cookware coming off?**

**A.** If you set the surface unit higher than required for the cookware material, and leave it, the finish may smoke, crack, pop or burn, depending on the type of cookware. Also, cooking small amounts of dry food or cooking at high heat for long periods may damage the cookware's finish.

## Home Canning Tips

**Canning should be done on surface units only.**

Pots that extend beyond one inch of cooking element's trim ring are not recommended for most surface cooking. However, when canning with water-bath or pressure canner, large-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the surface units.

**HOWEVER, DO NOT USE LARGE-DIAMETER CANNERS OR OTHER LARGE-DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.** Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding the surface units.

### Observe Following Points in Canning

1. Be sure the canner fits over the center of the surface unit. If your range or its location does not allow the canner to be centered on the surface unit, use small-diameter pots for good canning results.

2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface unit and take too long to boil water.

**RIGHT**



**WRONG**



3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

**NOTE:** If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed. The process time will be shortened by:

- (1) using a pressure canner, and
- (2) starting with **HOT** tap water for fastest heating of large quantities of water.

# Surface Cooking Guide

## Control Settings

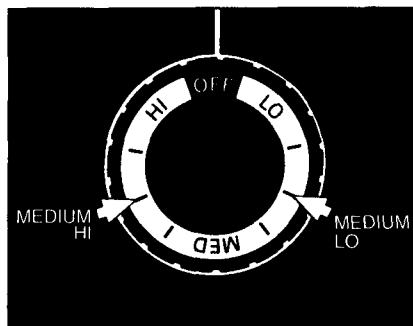
HI—Highest setting.

**MEDIUM HI**—Setting halfway between HI and MED.

**MED**—Medium setting.

**MEDIUM LO**—Setting halfway between MED and LO.

LO—Lowest setting.



## Cookware Tips

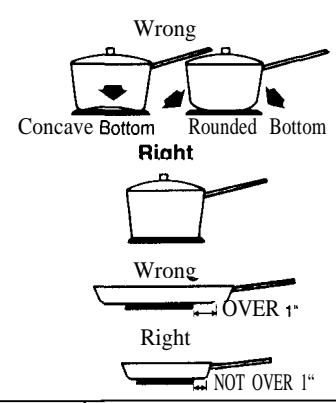
1. Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at LO or MED heat settings. Steel pans may cook unevenly if not combined with other metals.

Food	Cookware	Directions and Settings to Start Cooking	Directions and Settings to Complete Cooking	Comments
<b>Cereal</b> Cornmeal, grits, oatmeal	Covered Saucepan	HI. In covered pan bring water to boil before adding cereal.	MEDIUM LO or LO, then add cereal. Finish timing according to package directions.	Cereals bubble and expand as they cook; use large enough saucepan to prevent boilover.
<b>Cocoa</b>	Uncovered Saucepan	HI. Stir together water or milk and cocoa ingredients. Bring just to a boil.	MED, to cook 1 or 2 minutes to completely blend ingredients.	Milk boils over rapidly. Watch as boiling point approaches.
Coffee	Percolator	HI. At first perk, switch heat to MEDIUM LO.	MEDIUM LO to maintain gentle but steady perk.	Percolate 8 to 10 minutes for 8 cups, less for fewer cups.
<b>Eggs</b> Cooked in shell	Covered Saucepan	HI. Cover eggs with cool water. Cover pan, cook until steaming.	MEDIUM LO. Cook only 3 to 4 minutes for soft cooked; 15 minutes for hard cooked.	
Fried sunny-side-up	Covered Skillet	MEDIUM HI. Melt butter. add eggs and cover skillet.	Continue cooking at MEDIUM HI until whites are just set, about 3 to 5 more minutes.	If you do not cover skillet, baste eggs with fat to cook tops evenly.
Fried over easy	Uncovered Skillet	HI. Melt butter.	MEDIUM LO, then add eggs. When bottoms of eggs have just set, carefully turn over to cook other side.	
Poached	Covered Skillet	HI. In covered pan bring water to a boil.	MEDIUM LO. Carefully add eggs. Cook uncovered about 5 minutes at MEDIUM HI.	Remove cooked eggs with slotted spoon or pancake turner.
Scrambled or omelets	Uncovered Skillet	HI. Heat butter until light golden in color.	MED. Add egg mixture. Cook, stirring to desired doneness.	Eggs continue to set slightly after cooking. For omelet do not stir last few minutes. When set, fold in half.
<b>Fruits</b>	Covered Saucepan	HI. In covered pan bring fruit and water to boil.	MEDIUM LO. Stir occasionally and check for sticking.	Fresh fruit: Use 1/4 to 1/2 cup water per pound of fruit. Dried fruit: Use water as package directs. Time depends on whether fruit has been presoaked. If not, allow more cooking time.
<b>Meats</b> Braised: Pot roasts of beef, lamb or veal; pork steaks and chops	Covered Skillet	HI. Melt fat, then add meat. Switch to MEDIUM HI to brown meat. Add water or other liquid.	MEDIUM LO. Simmer until fork tender.	Meat can be seasoned and floured before it is browned, if desired. Liquid variations for flavor could be wine, fruit or tomato juice or meat broth. Timing: Steaks 1 to 2 inches: 1 to 2 hours. Beef Stew: 2 to 3 hours. Pot Roast: 2 1/2 to 4 hours.
Pan-fried: Tender chops: thin steaks up to 3/4-inch; minute steaks: hamburgers: franks and sausage; thin fish fillets	Uncovered Skillet	HI. Preheat skillet, then grease lightly.	MEDIUM HI or MED. Brown and cook to desired doneness, turning over as needed.	Pan frying is best for thin steaks and chops. If rare is desired, pre-heat skillet before adding meat.

2. To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than one inch beyond the edge of the trim ring will trap heat causing discoloration on chrome

trim rings ranging from blue to dark grey.

3. Deep Fat Frying. Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures. Keep range and hood clean from accumulated grease.



Food	Cookware	Directions and Settings to Start Cooking	Directions and Settings to Complete Cooking	
<b>Meats</b> Fried Chicken	Covered Skillet	HI. Melt fat. Switch to MED HI to brown chicken.	MEDIUM LO. Cover skillet and cook until tender. Uncover last few minutes.	For crisp, dry chicken, cover after switching to MEDIUM LO for 10 minutes. Uncover, cook turning occasionally for 10 to 20 minutes.
Pan-fried bacon	Uncovered Skillet	HI. In cold skillet, arrange bacon slices. Cook just until starting to sizzle.	MEDIUM HI. Cook, turning over as needed.	A more attention-free method is to start and cook at MED.
Sauteed: Less tender thin steaks (chuck, round, etc.); liver; thick or whole fish. Simmered or stewed meat; chicken; corned beef; smoked pork; stewing beef; tongue; etc.	Covered Skillet	HI. Melt fat. Switch to MED to brown slowly.	MEDIUM LO. Cover and cook until tender.	Meat may be breaded or marinated in sauce before frying.
	Covered Dutch Oven, Kettle or Large Saucepan	HI. Cover meat with water and cover pan or kettle. Cook until steaming.	MEDIUM LO. Cook until fork tender. (Water should boil slowly.) For very large amounts, medium heat may be needed.	Add salt or other seasoning before cooking if meat has not been smoked or otherwise cured.
<b>Melting chocolate, butter, marshmallows</b>	Small Uncovered Saucepan.	LO. Allow 10 to 15 minutes to melt through. Stir to smooth.	Use small surface unit.	When melting marshmallows, add milk or water.
<b>Pancakes or French toast</b>	Skillet or Griddle	MEDIUM HI. Heat skillet 8 to 10 minutes. Grease lightly.	Cook 2 to 3 minutes per side.	Thick batter takes slightly longer time. Turn over pancakes when bubbles rise to surface.
<b>Pasta</b> Noodles or spaghetti	Large Covered Kettle or Pot	HI. In covered kettle, bring salted water to a boil, uncover and add pasta slowly so boiling does not stop.	MEDIUM HI. Cook uncovered until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	Use large enough kettle to prevent boilover. Pasta doubles in size when cooked.
<b>Pressure Cooking</b>	Pressure Cooker or Canner	HI. Heat until first jiggle is heard	MEDIUM HI for foods cooking 10 minutes or less. MED for foods over 10 minutes,	Cooker should jiggle 2 to 3 times per minute.
<b>Puddings, Sauces, Candies, Frostings</b>	Uncovered Saucepan	HI. Bring just to boil.	MEDIUM LO. To finish cooking.	Stir frequently to prevent sticking.
<b>Vegetables</b> Fresh	Covered Saucepan	HI. Measure 1/2 to 1 inch water in saucepan. Add salt and prepared vegetable. In covered saucepan bring to boil.	MEDIUM HI. Cook 1 pound 10 to 30 or more minutes, depending on tenderness of vegetable.	Uncovered pan requires more water and longer time.
Frozen	Covered Saucepan	HI. Measure water and salt as above. Add frozen block of vegetable. In covered saucepan bring to boil.	MEDIUM LO. Cook according to time on package.	Break up or stir as needed while cooking.
Sauteed: Onions; green peppers; mushrooms; celery; etc.	Uncovered Skillet	HI. In skillet, melt fat.	MED. Add vegetable. Cook until desired tenderness is reached.	Turn over or stir vegetable as necessary for even browning.
<b>Rice and Grits</b>	Covered Saucepan	HI. Bring salted water to a boil.	LO. Cover and cook according to time.	Rice and grits triple in volume after cooking. Time at LO. Rice: 1 cup rice and 2 cups water for 25 minutes. Grits: 1 cup grits and 4 cups water for 40 minutes.

## Features of Your Oven Control



**1. INCREASE.** Short taps to this pad increase time or temperature by small amounts. Press and hold pad to increase time or temperature by larger amounts.

**2. DECREASE.** Short taps to this pad decrease time or temperature by small amounts. Press and hold pad to decrease time or temperature by larger amounts.

**3. BROIL.** Press this pad to select broil function. Then tap INCREASE pad once to broil at LO (450°F.) or twice to broil at HI (550°F.). Tap DECREASE pad to change back to LO broil.

**4. BAKE.** Press this pad to select bake function. Then tap or press INCREASE or DECREASE pad to display desired temperature.

**5. CLEAN.** Press this pad to select self-cleaning function. See Self-Cleaning Instructions.

**6. COOK TIME.** Press this pad and then press the INCREASE or DECREASE pad to set the amount of time you want your food to cook. Press BAKE and the INCREASE or DECREASE pad to set the oven temperature. The oven will shut off after the selected Cook Time has run out.

**7. STOP TIME.** Use this pad along with COOK TIME and INCREASE or DECREASE pad to set the oven to start automatically, cook for a specified time and stop automatically at a time you select.

**8. CLOCK.** Press this pad before setting the clock.

To set clock, first press CLOCK pad. "TIME" will flash in the display. Tap INCREASE or DECREASE pad to change the time of day by small amounts. Press and hold INCREASE or DECREASE pad to change the time of day by larger amounts.

**9. TIMER.** Press this pad to select timer function. The timer does not control oven operations. The timer can time up to 9 hours and 55 minutes.

To set timer, first press TIMER pad. "TIMER" will flash in the display. Tap INCREASE or DECREASE pad to change the time by small amounts. Press and hold INCREASE or DECREASE pad to change the time by larger amounts.

Hours and minutes will be displayed if the time set on the timer is more than 1 hour. Minutes and seconds will be displayed if the time set on the timer is less than 1 hour. Press and hold TIMER pad to clear timer.

**10. CLEAR/OFF.** Press this pad to cancel all oven operations except clock and timer.

**11. PROGRAM STATUS.** Words light up in the display to indicate what is in time display.

Programmed information can be displayed at any time by pressing the pad of the operation you want to see. For example, you can display the current time of day while the timer is counting down by pressing the CLOCK pad.

**12. TIME DISPLAY.** Shows the time of day, the times set for the timer or automatic oven operation.

**13. OVEN TEMPERATURE AND BROIL DISPLAY.** Shows the oven temperature or the broil setting selected.

**14. FUNCTION INDICATORS.** Lights up to show whether oven is in bake, broil or self-clean mode.

**If "F." and a number flash on display and the control beeps, this indicates function error code.** Press CLEAR/OFF pad. Allow oven to cool for one hour. Put oven back into operation. If function error code repeats, disconnect power to the oven and call for service.

# Oven Control, Clock and Timer

## Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a TIME BAKE or CLEAN cycle.

### To Set the Clock



**Step 1.** Press the CLOCK pad.



**Step 2.** Press INCREASE or DECREASE pad to set the time of day.

### Power Outage?

After a power outage, when power is restored, the display will flash and time shown will no longer be correct—for example, after a 5-minute power interruption the clock will be 5 minutes slow. Display flashes until clock is reset. All other functions that were in operation when the power went out will have to be programmed again.

## Timer

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 55 minutes.

### To Set the Timer



**Step 1.** Press the TIMER pad.

**Step 2.** Press INCREASE or DECREASE pad to set the amount of time on timer.

The timer will start automatically within a few seconds of releasing the pad. The timer, as you are setting it, will display seconds until 60 seconds is reached. Then it will display minutes and seconds until 60 minutes is reached.



After 60 minutes, it will display hours ("HR" now appears in display) and minutes until the maximum time of 9 hours and 55 minutes is reached.

### To Reset Timer

Press TIMER pad and then press INCREASE or DECREASE pad until desired time is reached.

### To Cancel Timer

Press TIMER pad until the word "TIMER" quits flashing on the display (about 4 seconds).

### Timer Tones

The timer tone is 3 beeps followed by 1 beep every 6 seconds. If you would like to remove the one beep every 6 seconds, press and hold CLEAR/OFF for 10 seconds.

To return the tone of 1 beep every six seconds, press and hold CLEAR/OFF for 10 seconds.

### Display Messages

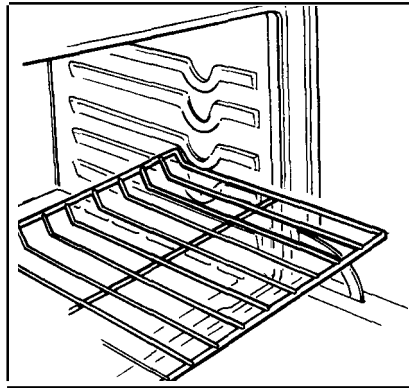
If "door" appears on the display, the oven door is opened and needs to be closed. If "LOCK" appears on the display, the oven door is in the locked position. BAKE, BROIL and COOK TIME cannot be set if the door is in the locked position.

# Using Your Oven

## Before Using Your Oven

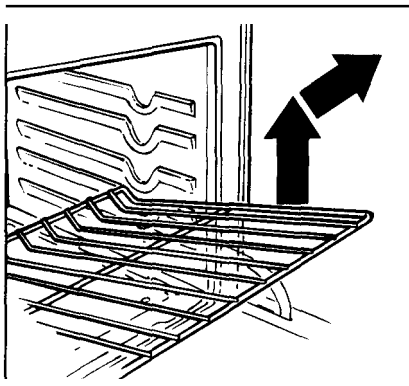
1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Oven Controls so you understand how to use them.
2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.
3. Read over information and tips that follow.
4. **Keep this book handy so you can refer to it, especially during the first weeks of using your new range.**

## Oven Shelves



The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

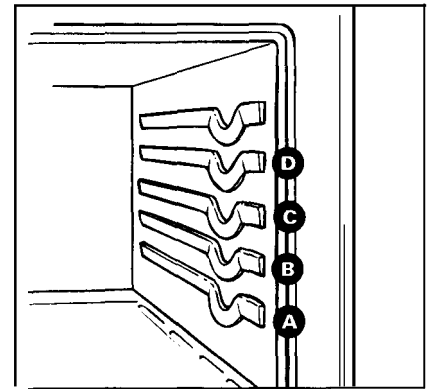


**To remove the shelves from the oven,** pull them toward you, tilt front end upward and pull them out.

**To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past “stop” on oven wall. Then lower front of shelf and push it all the way back.**

## Shelf Positions

The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking are suggested on Baking and Roasting pages.



## Oven Light

The light comes on automatically when the oven door is opened. Use the switch on the control panel to turn the light on and off when the door is closed.

# Baking

See Baking Guide.

Your oven temperature is controlled very accurately using an electronic control system. We recommend that you operate the range for a number of weeks using the time given on recipes as a guide to become familiar with your new oven's performance. If you think an adjustment is necessary, see Adjusting Oven Temperature section.

## How to Set Your Range for Baking

**Step 1:** Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

**Step 2:** Close the oven door.



**Step 3:** Press BAKE pad.



**Step 4:** Press INCREASE or DECREASE pad. The display will show the last bake temperature that was used.

**Step 5:** Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound.

To change oven temperature during BAKE cycle, press BAKE pad and then INCREASE or DECREASE pad to get new temperature.



**Step 6:** Press CLEAR/OFF when baking is finished and then remove food from oven.

## How to Time Bake

The oven control allows you to turn the oven on or off automatically at specific times that you set.

**NOTE:** Before beginning make sure the oven clock shows the correct time of day.

To set the clock, first press the CLOCK pad. "TIME" will flash in the display. Press INCREASE or DECREASE pad until correct time of day is displayed.

## How to Set Immediate Start and Automatic Stop.

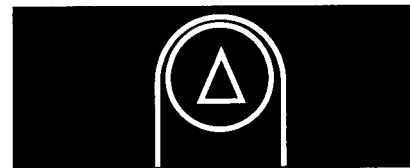
(Oven turns on right away, cooks for preset length of time, and turns off automatically at the preset Stop Time.)

**Step 1:** Position the shelf or shelves in the oven. If cooking on two shelves at the same time, place shelves on alternate shelf supports and stagger food on them.

**Step 2:** Close the oven door.



**Step 3:** Press COOK TIME pad.



**Step 4:** Press INCREASE pad until the desired length of baking time appears in the display.



**Step 5:** Press BAKE pad. Attention tone will occur if step 5 is not done.



**Step 6:** Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the rising oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound. Oven will continue to cook for the programmed amount of time, then shut off automatically.

**Step 7:** Remove food from oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

## Baking (continued)

### How to Set Delay Start and Stop

#### Quick Reminder:

1. Press COOK TIME pad.
2. Press INCREASE/DECREASE pad to set cooking time.
3. Press STOP TIME pad.
4. Press INCREASE/DECREASE pad until desired Stop Time appears in display.
5. Press BAKE pad.
6. Press INCREASE/DECREASE pad to select oven temperature.

Delay Start and Stop is setting the oven timer to turn the oven on and off automatically at a later time than the present time of day.

For example: Let's say it's 2:00 and dinner time is shortly after 7:00. The recipe suggests 3 hours baking time at 325°F. Here's how:

**Step 1:** Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.

**Step 2:** Close the oven door.



**Step 3:** Press COOK TIME pad,



**Step 4:** For 3 hours of cooking time, press INCREASE pad until "3:00" appears in the display.



**Step 5:** Press STOP TIME pad.



"5:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Cook Time to the time of day. In this example, the time of day is 2:00 and the Cook Time is 3 hours. Adding 3 hours to the time of day equals 5:00.



**Step 6:** Change Stop Time from 5:00 to 7:00 by pressing INCREASE pad until "7:00" appears in the display.



**Step 7:** Press BAKE pad.



**Step 8:** Press INCREASE or DECREASE pad until "325°" is displayed.

At 4:00, the oven will turn on automatically. The word "ON" and the changing oven temperature will be displayed as the oven heats up. Oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

**Step 9:** Remove food from oven. Remember, even though oven shuts off automatically, foods continue cooking after controls are off.

**NOTE:** The low temperature zone of this range (between 150°F. and 200°F.) is available to keep hot cooked foods warm. Food kept in the oven longer than two hours at these low temperatures may spoil.

When setting your oven for a delay start, never let foods such as dairy products, fish, meat, poultry, etc. sit for more than 2 hours before actual cooking begins. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.



# Baking

## Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

## Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

## Common Baking Problems and Possible Solutions

### PIES

#### Burning around edges

- Edges of crust too thin.
- Incorrect baking temperature.

#### Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)
- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. “Patching” a pie crust could cause soaking.

#### Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

#### Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

### CAKES

#### Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.

#### Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

#### Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or baked at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

#### Crust is hard

- Check temperature.
- Check shelf position.

#### Cake has soggy layer or streaks at bottom

- Undermining ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

### COOKIES & BISCUITS

#### Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

#### Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

# Baking Guide

1. Aluminum pans conduct heat quickly. For most convention] baking, light, shiny finishes generally give best results because they help prevent overbrowning. For best browning results, we recommend dull bottom surfaces for cake pans and pie plates.

2. Dark or non-shiny finishes and glass cookware generally absorb

heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Rapid browning of some foods can be achieved by preheating cast-iron cookware.

3. Preheating the oven is not always necessary, especially for foods that cook longer than 30 to 40 minutes. For foods with short cooking times,

preheating gives best appearance and crispness. Although preheating is not necessary with meats, it is preferred for baked goods.

4. To prevent uneven heating and to save energy, open the oven door as little as possible in checking food.

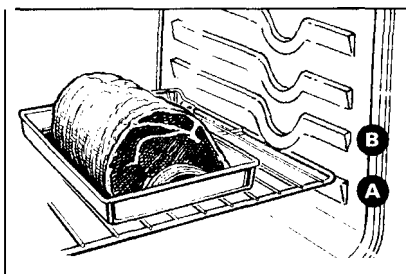
Food	Cookware	Shelf Position	Oven Temperature	Time, Minutes	Comments
<b>Bread</b>					
Biscuits (1/2 in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B	350°-400°	20-30"	
Corn bread or muffins (.;ingerbread)	Cast-iron or Glass Pan Shiny Metal Pan with satin-finish bottom	B B	400°-450° 350°	20-40" 45-55	Preheat cast-iron pan for crisp crust.
Muffins	Shiny Metal Muffin Pans	B	400°-425°	20-30	
Popovers	Deep Glass or Cast-iron Cups	B	375°	45-60	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 1 () to 15 minutes.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	B	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny oblong or Muffin Pans	B	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	B	350°-375°	20-30	
<b>Cakes</b> (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	B	325°-350°	45-60	
<b>Cakes</b>					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce moister crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small 01 individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20.35	If baking four layers, use Shelves B and D.
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
<b>Cookies</b>					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temp. 25°F.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	to 50°F. for more browning.
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
<b>Fruits, other Desserts</b>					
Baked apples	Glass or Metal Pans	B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temp. to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90"	Cook bread or rice pudding with custard base 80 to 90 minutes.
<b>Pies</b>					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	For large pies use 400° F. and more time.
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue, use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60"	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60"	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	12-15	
<b>Miscellaneous</b>					
Baked potatoes"	Set on oven shelf	B, C	325°-400°	60-90"	Increase time for larger amount or size.
Scalloped dishes	Glass 01- Metal Pan	B, C	325°-375°	30-60"	
Souffles	Glass Pan	B	300°-350°	30-75	

# Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set for BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

**Step 1:** Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or basting food during cooking. Avoid spilling these materials on oven liner or door.



**Step 2:** Place in oven on shelf in A or B position. No preheating is necessary.



**Step 3:** Press BAKE pad.



**Step 4:** Press INCREASE or DECREASE pad until desired temperature is displayed.

The word "ON" and the changing oven temperature will be displayed as the oven heats up. When the oven reaches the set temperature a tone will sound.

To change oven temperature during BAKE cycle, press BAKE pad and then INCREASE or DECREASE pad to get new temperature.



**Step 5:** Press CLEAR/OFF when baking is finished and then remove food from oven.

**Step 6:** Most meats continue to cook slightly while standing, after being removed from the oven. Standing time recommended for roasts is 10 to 20 minutes. This allows roasts to firm up and makes them easier to carve. Internal temperature will rise about 5° to 10°F.; to compensate for temperature rise, if desired, remove the roast from oven sooner (at 5° to 10°F. less than temperature in the Roasting Guide).

**NOTE:** You may wish to TIME BAKE, as described in the Baking section of this book, to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

## For Frozen Roasts

•Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

•Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

## Questions and Answers

**Q. Is it necessary to check for doneness with a meat thermometer?**

**A.** Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in the Roasting Guide section. For roasts over 8lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the cooking time has passed.

**Q. Why is my roast crumbling when I try to carve it?**

**A.** Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

**Q. Do I need to preheat my oven each time I cook a roast or poultry?**

**A.** It is rarely necessary to preheat your oven. Preheat only for very small roasts, which cook a short length of time.

**Q. When buying a roast, are there any special tips that would help me cook it more evenly?**

**A. Yes.** Buy a roast as even in thickness as possible, or buy rolled roasts.

**Q. Can I seal the sides of my foil "tent" when roasting a turkey?**

**A.** Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

# Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F.
<b>Meat</b>					
Tender cuts of beef; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	<b>3 to 5 lbs.</b> 24-33 35-39 40-45	<b>6 to 8 lbs.</b> 18-22 22-29 30-35	140°- 1500 150°- 160° 170°- 185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	140°- 150° 150°- 1600 1700-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°- 1800
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	1700-1800
Ham, precooked	325°	To Warm:	17-20 minutes per pound (any weight)		115°-1250
Ham, raw	325°	Well Done:	<b>Under 10 lbs.</b> 20-30	<b>10 to 15 lbs.</b> 17-20	1700
*For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.					
<b>Poultry</b>					
Chicken or Duck	325°	Well Done:	<b>3 to 5 lbs.</b> 35-40	<b>Over 5 lbs.</b> 30-35	185°- 1900
Chicken pieces	350°	Well Done:	35-40		185°- 190°
Turkey	325°	Well Done:	<b>10 to 15 lbs.</b> 18-25	<b>Over 15 lbs.</b> 15-20	<b>In thigh:</b> 185°-1900

# Broiling

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

**Step 1:** If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick,

**Step 2:** Place meat on broiler rack in broiler pan which comes with range. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

**Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide. Most broiling is done on C position, but if your range is connected to 208 Volts, you may wish to use a higher position.**

**Step 4: Leave door open to the broil stop position (except when broiling chicken). The door stays open by itself, yet proper temperature is maintained in the oven.**

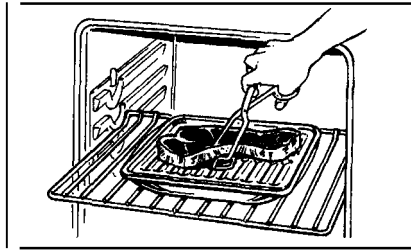


**Step 5:** Press BROIL pad.



**Step 6:** Select LO Broil (450°F.) by tapping INCREASE pad once. Select HI Broil (550°F.) by tapping INCREASE pad twice.

To change from HI Broil to LO Broil, press the BROIL pad then tap DECREASE pad once.

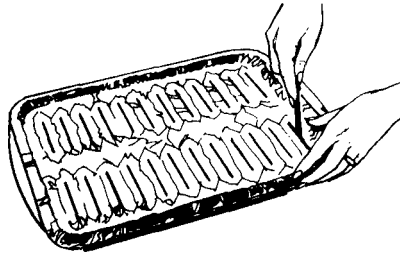


**Step 7: Turn food only once during cooking. Time foods for first side per Broiling Guide.**

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

**Step 8: When Broiling is completed press CLEAR/OFF.** Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

## Use of Aluminum Foil



You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

## Questions & Answers

**Q. Why should I leave the door closed when broiling chicken?**

**A.** Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven which allows chicken to cook evenly throughout.

**Q. When broiling, is it necessary to always use a rack in the pan?**

**A.** Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

**Q. Should I salt the meat before broiling?**

**A. No.** Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

**Q. Why are my meats not turning out as brown as they should'?**

**A.** In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

**Q. Do I need to grease my broiler rack to prevent meat from sticking?**

**A. No.** The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat from sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

# Broiling Guide

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. Oven door should be open to the broil stop position for all foods except chicken.

3. For steaks and chops, stash fat evenly around outside edges of meat. To stash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. Frozen steaks can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1 1/2 times per side.

8. If your range is connected to 208 Volts, rare steaks may be broiled by preheating broil heater and positioning the oven shelf one position higher.

Food	Quantity and/or Thickness	Shelf Position	HI or LO Broil	First Side Time, Minutes	Second Side Time, Minutes	Comments
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	C	HI	4 1/2	4 1/2	Arrange in single layer.
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4 in. thick	C	HI	10	7	Space evenly. Up to 8 patties take about same time.
<b>Beef Steaks</b> Rare Medium Well Done Rare Medium Well Done	1 in. thick (1 to 1 1/2 lbs.)  1 1/2 in. thick (2 to 2 1/2 lbs.)	C C C c c c	HI	6 8 12 10 15 25	5 6 11 7-8 14-16 20-25	Steaks less than 1 inch thick cook through before browning. Pan frying is recommended, Slash fat.
<b>Chicken</b>	1 whole (2 to 2 1/2 lbs.), split lengthwise	A	LO	35	10-15	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin-side-down first and broil with door closed.
<b>Bakery Products</b> Bread (Toast) or Toaster Pastries English Muffins	2 to 4 slices 1 pkg. (2) 2 (split)	C C	HI	1 1/2-2 3-4	112	Space evenly, Place English muffins cut-side-up and brush with butter, if desired.
<b>Lobster tails</b>	~4 (6 to X oz. each)	B	HI	13-16	Do not turn over.	Cut through back of shell. spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish</b>	1-lb. fillets 1/4 to 1/2 in. thick	C	HI	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
<b>Ham slices</b> (precooked)	1 in. thick	B	LO	8	X	Increase time 5 to 10 minutes per side for 1 1/2 in. thick or home-cured ham,
<b>Pork chops</b> Well Done	2 (1/2 in.) 2 (1 in. thick), about 1 lb.	C B	HI	10 13	10 13	Slash fat.
<b>Lamb chops</b> Medium Well Done Medium Well Done	2 (1 in. thick) about 1 () to 12 oz 2 (1 1/2 in. thick), about 1 lb.	C C C B	HI	10 12 14 17	9 10 12 12-14	Slash fat
<b>Wieners and</b> similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	HI	6	1-2	If desired, split sausages in half lengthwise; cut into 5- to 6-inch pieces

## Care and Cleaning (See Cleaning Guide.)

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

**BE SURE ELECTRIC POWER IS OFF BEFORE CLEANING ANY PART OF THE RANGE.**

### Control Panel

Wash with soap and water. Rinse with clean water and dry with a paper towel. Do not use scouring pads or abrasive cleaners because they may damage the finish.

### Control Knobs

The control knobs may be removed for cleaning.

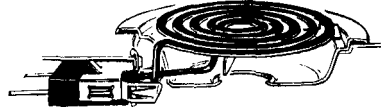
To remove knob, pull it straight off the stem. If knob is difficult to remove, place a thin cloth (like a handkerchief) or a piece of string under and around the knob edge and pull up.

Wash knobs in soap and water but do not soak.

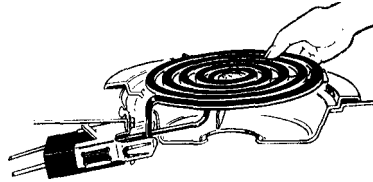
To replace knob, locate the groove in each side of the knob stem. One of the grooves contains a spring clip and the other groove is clear. Locate the molded rib inside the control knob. Fit the molded rib into the clear groove on the knob stem.

### Plug-In Surface Units

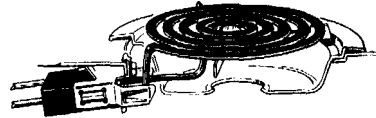
Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the plug-in surface units are removable.



Lift a plug-in unit about 1" above the drip pan—just enough to grasp it—and you can pull it out.

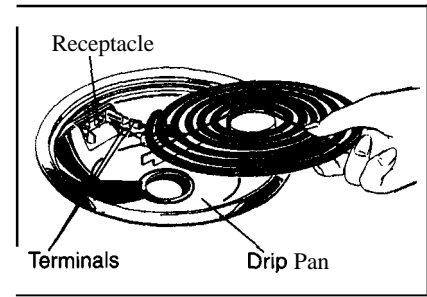


**Do not lift a plug-in unit more than 1". If you do, it may not lie flat on the drip pan when you plug it back in.**

**Repeated lifting of the plug-in unit more than 1" above the drip pan can permanently damage the receptacle.**

**Caution: Be sure all controls are turned to OFF and surface units are cool before attempting to remove them.**

After removing a plug-in unit, remove the drip pan under the unit and clean it according to directions in the Cleaning Guide. Wipe around the edges of the surface unit opening. Clean the area below the unit. Rinse all washed areas with a damp cloth or sponge.



### To replace a plug-in unit:

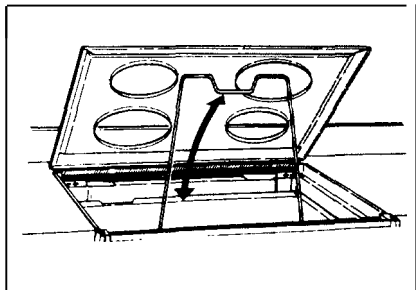
- The drip pan must be placed into the surface cavity first. Make sure the opening in the drip pan lines up with the receptacle.
- Insert the terminals of the plug-in unit through the opening in the drip pan and into the receptacle.
- Guide the surface unit into place so it fits evenly into the drip pan.

### CAUTION

- Do not attempt to clean plug-in surface units in an automatic dishwasher.
- Do not immerse plug-in surface units in liquids of any kind.
- Do not bend the plug-in surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

## Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



To make cleaning easier, the entire cooktop may be lifted up and supported in the up position.

**Be sure all surface units are turned off before raising the cooktop.** The support rod will hold the cooktop up while you clean underneath it.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

## Brushed Chrome Finish (on models so equipped)

Clean the brushed chrome top with warm, soapy water or an all-purpose household cleaner and immediately dry it with a clean, soft cloth. Take care to dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. A good appliance wax will help protect this finish.

## Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

To remove heavy, burned-on soil, soapy metal pads may be used. After scrubbing, wash with soapy water, rinse and dry.

## Broiler Pan & Rack

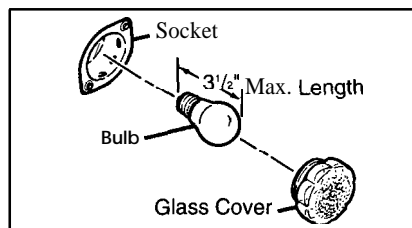
After broiling, remove the broiler pan and rack from the oven. Remove the rack from the pan. Carefully pour out the grease in the pan into a proper container. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the rack while hot with detergent and cover with wet paper towels or a dishcloth. That way, burned-on foods will soak loose while the meal is being served.

Do not store a soiled broiler pan and rack in the oven. Do not clean in self-cleaning oven.

## Oven Light Bulb

The light bulb is located on the rear wall of the oven. Before replacing the bulb, disconnect electric power to the range at the main fuse or circuit breaker panel or unplug the range from the electrical outlet. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth. If you do, the bulb will break.



### To remove:

- Unscrew the cover and remove bulb.

### To replace:

- Put in a new 40-watt appliance bulb.

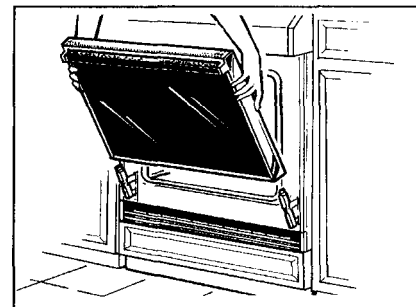
**NOTE:** A 40-watt appliance bulb is smaller than a standard 40-watt household bulb. We recommend you use an appliance bulb that is no longer than 3 1/2 inches.

- Replace and tighten the cover.
- Reconnect electrical power to the range.

**DO NOT REMOVE SCREWS.**

## Lift-Off Oven Door

The oven door is removable to make the interior more accessible during replacement of the light bulb.



To remove the door, open it a few inches to the special "stop" position that will hold the door open. Grasp firmly on each side and lift the door straight up and off the hinges.

**NOTE:** Be careful not to place hands between the spring hinge and the oven door frame as the hinge could snap back and pinch your fingers.

**To replace the door,** make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out.



# Care and Cleaning (continued)

## Operating the Self-Cleaning Oven

**Programmed Cleaning Time:**  
3½ hours

### Quick Reminder:

1. Prepare oven for cleaning.
2. Close oven door.
3. Press CLEAN pad.
4. Press INCREASE or DECREASE pad to set clean time.

### Prepare the Oven Before Setting the Controls

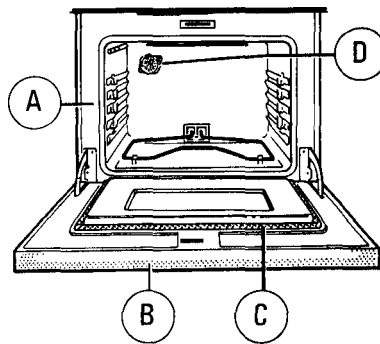
**Step 1:** Remove the broiler pan, broiler rack, all cookware and any aluminum foil from the oven—they can't withstand the high cleaning temperatures.

**Step 2:** Clean spatters or soil on the oven front frame (A), under the front edge of the cooktop, the door liner outside the door gasket and the front edge of the oven cavity (about 1" into the oven). Use detergent and hot water with a soap-filled steel WOOL pad, then rinse well with a vinegar and water mixture. This will help prevent a brown residue from forming when the oven is heated. Buff these areas with a dry cloth.

- Do not let water run down through openings in the top of the door (B). To help prevent water from getting in these slots when cleaning, open the door as far as it will go.
- Clean the door gasket (C) using a clean sponge to soak the soiled area with hydrogen peroxide. Repeated soaking may be needed depending on the amount of soil. Frequent cleaning will prevent excessive soil build up. Do not rub the door gasket—the fiberglass material of the gasket has an extremely low resistance to abrasion. An intact and well-fitting oven door gasket is essential for energy-efficient oven operation

and good baking results. If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

- Clean top, sides and outside front of oven door with soap and water. Do not use abrasives or oven cleaners.
- Make sure the oven light bulb cover (D) is in place.



**A. Oven Front Frame**

**B. Openings in Door**

**C. Oven Door Gasket**

**D. Oven Light Bulb Cover**

**Step 3:** Close the oven door and make sure the oven light is off.

• Oven shelves may be cleaned in the self-cleaning oven. However, they will darken, lose their luster and become hard to slide. Wipe the shelf supports with cooking oil after self-cleaning to make shelves slide more easily.

**• Do not use commercial oven cleaners or oven protectors in or near the self-cleaning oven.**

A combination of any of these products plus the high clean-cycle temperature may damage the porcelain finish of the oven.

### After a Clean Cycle

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30 minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.

**Step 4:** When the LOCK light is off open the door.

### How to Set Oven for Cleaning

**Step 1:** Follow steps at left to prepare the oven for cleaning.

**Step 2:** Close the oven door.



**Step 3:** Press CLEAN pad.

**Step 4:** Press INCREASE or DECREASE pad until desired Clean Time is displayed.

Clean Time is normally 3 hours. You can change the Clean Time to anywhere between 2 and 4 hours, depending on how dirty the oven is.

The self-clean cycle will automatically begin after "CLEAN" is displayed and the word "ON" appears on the display. When the oven heats to a high temperature, the word "LOCK" will be displayed. It will not be possible to open the oven door until the LOCK light goes off.

# Operating the Self-Cleaning Oven (continued)

## How to Delay Start of Cleaning

Delay Start is setting the oven timer to start the clean cycle automatically at a later time than the present time of day.

**NOTE:** Before beginning make sure the oven clock shows the correct time of day.

### Quick Reminder—Delay Start for Self-Clean:

1. Prepare oven for cleaning.
2. Press CLEAN pad.
3. Press INCREASE pad.
4. Press STOP TIME pad.

Time that appears is 3 hours later than the time of day. Press INCREASE pad until the Stop Time you desire appears in the display. The self-clean cycle will automatically begin 3 hours before the stop time you select.

For example: Let's say it's 7:00 and you want the oven to begin self-cleaning at 9:00 after you're finished in the kitchen. The oven is just soiled a normal amount so the normal Clean Time of 3 hours is preferred.

**Step 1:** Prepare the oven for cleaning.

**Step 2:** Close the oven door. Make sure the oven light is off.



**Step 3:** Press CLEAN pad.



**Step 4:** Press INCREASE pad. Three hours cleaning time is automatically set.

**Step 5:** If a longer or shorter Clean Time is desired, press INCREASE or DECREASE pad until desired Clean Time is displayed.



**Step 6:** Press STOP TIME pad. "10:00" appears on display and "STOP TIME" flashes. The control automatically sets Stop Time by adding the Clean Time to the time of day. In this example, the time of day is 7:00 and the Clean Time is 3 hours. Adding 3 hours to the time of day equals 10:00.



**Step 7:** Change Stop Time from 10:00 to 12:00 by pressing INCREASE pad until "12:00" appears in the display. The words "DELAY CLEAN" will also appear in the display.

The self-clean cycle will automatically begin at 9:00 and finish at 12:00. The word "ON" will appear on the display at 9:00.

When the oven heats to a high temperature, the word "LOCK" will be displayed. It will not be possible to open the oven door until the temperature drops below the lock temperature.

When the clean cycle is finished, the word "CLEAN" will go out in the display and the oven will begin to cool. When the oven temperature has fallen below the locking temperature (about 20-30" minutes after the word "CLEAN" goes out at the end of the clean cycle), the word "LOCK" goes out and the door can be opened.

**Step 8:** When the LOCK light is off open the door.

## After a Clean Cycle

After a clean cycle, you may notice some white ash in the oven. Just wipe it up with a damp cloth.

If white spots remain, remove them with a soap-filled steel wool pad. Be sure to rinse thoroughly with a vinegar and water mixture. These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, the cycle may be repeated.

# Care and Cleaning

## Operating the Self-Cleaning Oven (continued)

### Questions and Answers

**Q. If my oven clock is not working, can I still self-clean my oven?**

**A.** If the clock is not working then the entire control is not working. If the clock is not set to the correct time of day you will not be able to set a delay clean to end at a specific time.

**Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?**

**A.** No cleaners or coatings should be used around any part of this oven. If you do use them and do not thoroughly rinse the oven with water, wiping it absolutely clean afterwards, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

**Q. Can I clean the Woven Gasket around the oven door?**

**A. Yes,** but carefully and only with a clean sponge to soak the soiled area with hydrogen peroxide.

**Q. What should I do if excessive smoking occurs during cleaning?**

**A.** This is caused by excessive soil. Press the CLEAR/OFF button. Open windows to rid room of smoke. Wait until the oven has cooled (about 20-30 minutes) and the word "LOCK" is off in the display. Wipe up the excess soil and reset the clean cycle.

**Q. Is the "crackling" sound I hear during cleaning normal?**

**A. Yes.** This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

**Q. Should there be any odor during the cleaning?**

**A. Yes,** there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

**Q. What causes the hair-like lines on the enameled surface of my oven?**

**A.** This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

**Q. Why do I have ash left in my oven after cleaning?**

**A.** Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

**Q. My oven shelves do not slide easily. What is the matter?**

**A.** After many cleanings, oven shelves may become so clean they do not slide easily. To make shelves slide more easily, after each self-cleaning function, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

**Q. My oven shelves have become gray after the self-clean cycle. Is this normal?**

**A. Yes.** After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

### Adjusting Oven Thermostat

When cooking a food for the first time in your new oven, use time given on recipes as a guide. Oven thermostats, over a period of years, may "drift" from the factory setting and the differences in temperatures between an old and a new oven of 5 to 10 degrees are not unusual and you may be inclined to think that the new oven is not performing correctly. However, your new oven has been set correctly at the factory and is more apt to be accurate than the oven it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temperature 25°F. higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

### To adjust temperature:

1. Press BAKE pad.
2. Select an oven temperature between 500°F. and 550°F. by pressing the INCREASE pad and immediately press BAKE again and hold for 4 seconds.
3. Continue to hold BAKE until preset oven temperature adjustment shows in display. The factory set oven temperature adjustment is "00."
4. Change temperature adjustment up to 35 degrees hotter (+35°F.) or 35 degrees cooler (-35°F.) by using the INCREASE or DECREASE pads.
5. Press CLEAR/OFF to clear display.

This adjustment you have made to the oven temperature will be remembered by the control and will automatically adjust the oven temperature by that amount each time you set a bake temperature. This adjustment will not affect broil temperatures.

# Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS	
<b>Bake Unit and Broil Unit</b>		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.	
<b>Broiler Pan and Rack</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Soap-Filled Scouring Pad</li> <li>• Commercial Oven Cleaner (use on pan only, not rack)</li> <li>• Dishwasher-Safe</li> </ul>	Drain fat and cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread damp cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour it necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher. <b>DO NOT CLEAN IN SELF-CLEANING OVEN.</b>	
<b>Chrome-Plated Drip Pans under Plug-in Units</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Plastic Scouring Pad</li> <li>• Soap-Filled Scouring Pad</li> <li>• Dishwasher-Safe</li> </ul>	DO NOT CLEAN IN SELF-CLEANING OVEN. Wipe after each cooking, so unnoticed spatter will not "burn on" the next time you cook. To remove "burned-on" spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of surface. OPTION: The chrome-plated drip pans may be also be cleaned in a dishwasher.	
<b>Control Knobs</b>	• Mild Soap and Water	Pull off knobs. Wash gently, but do not soak. Dry and return control knobs [u range	
<b>Control Panel</b>	<ul style="list-style-type: none"> <li>• Damp Cloth</li> <li>• Paper Towel</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE abrasives, cleaning powders, steel wool or plastic scouring pads. They will mar the surface.</b>	Wash control panel with soap and water, using a soft cloth. Rinse and dry with a soft cloth.
<b>Metal, including Brushed Chrome Cooktop and Chrome Side Trim</b>	• Soap and Water	<b>DO NOT USE steel wool, abrasives, ammonia, acids or commercial oven cleaners.</b>	Wash, rinse, and then polish with a dry cloth
<b>outside Glass Finish</b>	• Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.	
<b>oven Door*</b>	• Soap and Water	<b>DO NOT USE oven cleaners, cleansing powders OR harsh abrasives.</b>	<p>INSIDE OF DOOR: Clean ONLY the door liner outside the gasket. The door is automatically cleaned it the oven is in the Self-Cleaning cycle. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the openings at the top of the door.</p> <p>OUTSIDE OF DOOR: Use soap and water to thoroughly clean the top, sides and front of the oven door.</p>
<b>oven Gasket</b>	• Hydrogen Peroxide	Soak with hydrogen peroxide. Frequent soaking helps prevent soil buildup. Do not rub. See instructions in the Self-Clean section of this book.	
<b>oven Liner</b>	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. <b>Be sure to rinse thoroughly to avoid additional staining.</b> For heavy soiling, use your self-cleaning cycle often.	
<b>Porcelain Enamel and Painted Surfaces*</b>	<ul style="list-style-type: none"> <li>• Paper Towel</li> <li>• Dry Cloth</li> <li>• Soap and Water</li> </ul>	<b>DO NOT USE oven cleaners, cleansing powders or harsh abrasives. These might scratch the surface,</b>	<p>If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse.</p> <p>For other spills, such as fat smatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.</p>
<b>Shelves (See Self-Cleaning oven Directions)</b>	<ul style="list-style-type: none"> <li>• Soap and Water</li> <li>• Dishwasher-Safe</li> </ul>	Shelves can be cleaned in Self-Cleaning oven or dishwasher. For heavy soil, clean by hand and rinse thoroughly.	
<b>Surface Unit Coils</b>		<b>DO NOT USE dishwasher. DO NOT attempt to clean plug-in units in the self-cleaning oven. DO NOT immerse plug-in units in any kind of liquid.</b>	Spatters and spills burn away when the coils are heated. At end of a meal, heat soiled units at HI. Let soil burn off "about a minute," switch units to OFF. Avoid getting cleaning materials on coils. Wipe off any cleaning materials with damp paper towel <i>before</i> heating the unit. Let unit cool completely <i>before</i> handling.

\*Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When the surface is cool, clean and rinse



## Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	<ul style="list-style-type: none"><li>• Plug on range is not completely inserted in the electrical outlet.</li><li>• The circuit breaker in your house has been tripped, or a fuse has been blown.</li><li>• Oven controls not properly set.</li></ul>
OVEN LIGHT DOES NOT WORK	<ul style="list-style-type: none"><li>• Light bulb is loose or defective. Tighten or replace.</li><li>• Switch operating oven light is broken. Call for service.</li></ul>
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"><li>• Aluminum foil being used improperly in oven.</li><li>• Oven vent blocked on top of range.</li><li>• Range or oven shelf not level.</li><li>• Incorrect cookware being used. Check Baking Guide for cookware tips.</li><li>• Clock set incorrectly.</li><li>• Controls set incorrectly. Review each cooking section.</li><li>• Shelf position is incorrect. Check Baking, Roasting and Broiling Guides.</li></ul>
FOOD DOES NOT BROIL PROPERLY	<ul style="list-style-type: none"><li>• Oven not set on Broil.</li><li>• Oven temperature not set correctly.</li><li>• Improper shelf position being used. Check Broiling Guide.</li><li>• Food is being cooked on hot pan.</li><li>• Cookware is not suited for broiling.</li><li>• Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.</li></ul>
FOOD DOES NOT ROAST OR BAKE PROPERLY	<ul style="list-style-type: none"><li>• Oven not set on Bake.</li><li>• Oven temperature not set correctly,</li><li>• Shelf position is incorrect. Check Roasting or Baking Guides.</li><li>• Oven shelf is not level.</li><li>• Incorrect cookware or cookware of improper size is being used.</li><li>• A foil tent was not used when needed to slow down browning during roasting.</li></ul>

*(continued next page)*

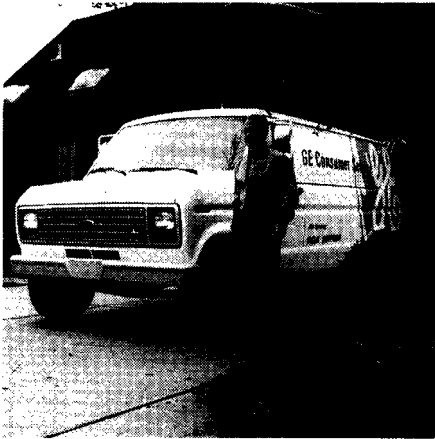
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## The Problem Solver (continued,

<b>PROBLEM</b>	<b>POSSIBLE CAUSE AND REMEDY</b>
OVEN WILL NOT SELF-CLEAN	•Oven temperature is too high to set self-clean operation. Allow the oven to cool and reset the controls.
OVEN DOOR WILL NOT OPEN AFTER SELF-CLEAN CYCLE	•Oven must cool below locking temperature (approximately 30 minutes after the clean cycle is complete).
CONTROL BEEPS AFTER ENTERING OVEN TIME OR STOP TIME	•This is reminding you to enter a bake temperature.
“F-” AND A NUMBER FLASH ON DISPLAY	•If the time display flashes “F-” and a number, you have function error code. Press the <b>CLEAR/OFF</b> pad. Allow oven to cool for one hour. If the failure code repeats, disconnect all power to the range. Call for service.

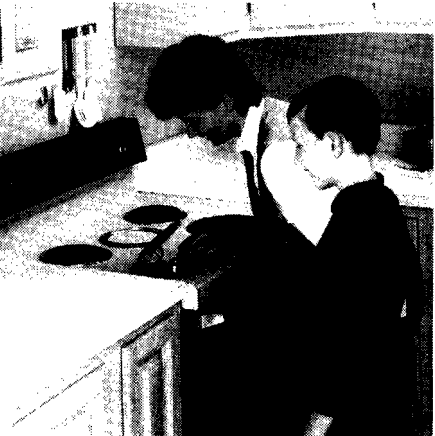
# We'll Be There

With the purchase of your new Hotpoint appliance, receive the assurance that if you ever need information or assistance, we'll be there. All you have to do is cdl—toll-free!



## **In-Home Repair Service** **800-GE-CARES** **(800-432-2737)**

Our consumer service professionals will provide expert repair service on your Hotpoint appliance, scheduled at a time that's convenient for you. Many GE Consumer Service company-operated locations offer you service today or tomorrow, or at your convenience (7:00 a.m. to 7:00 p.m. weekdays, 9:00 a.m. to 2:00 p.m. Saturdays). Our factory-trained technicians know your appliance inside and out—so most repairs can be handled in just one visit.



## **Service Contracts** **800-626-2224**

You can have the secure feeling that GE Consumer Service will still be there after your Hotpoint product warranty expires. Purchase a GE contract while your warranty is still in effect and you'll receive a substantial discount. With a multiple-year contract, you're assured of future service at today's prices.

## **Parts and Accessories** **800-626-2002**

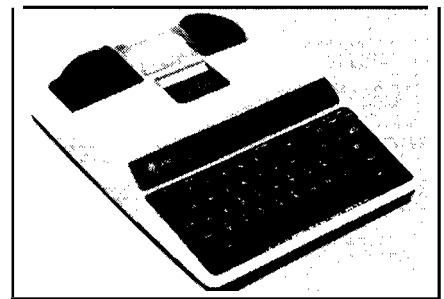
Individuals qualified to service their own appliances can have needed parts or accessories sent directly to their home, free of shipping charge! Our parts system provides access to over 47,000 Genuine Renewal Parts . . . and all are fully warranted. VISA, MasterCard and Discover cards are accepted.

User maintenance instructions contained in this booklet cover procedures intended to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

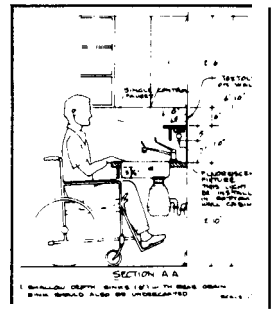
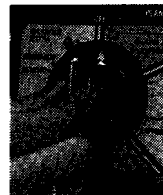


## **GE Answer Center®** **800.6262000**

Whatever your question about any Hotpoint major appliance, GE Answer Center® information service is available to help. Your cdl—and your question—will be answered promptly and courteously. And you can call any time. GE Answer Center® service is open 24 hours a day, 7 days a week.



Telecommunication Device for the Deaf



## **For Customers With Special Needs...** **800.626.2000**

Upon request, we will provide Braille controls for a variety of Hotpoint appliances, and a brochure to assist in planning a barrier-free kitchen for persons with limited mobility. To obtain these items, free of charge, call 800.626.2000.

Consumers with impaired hearing or speech who have access to a TDD or a conventional teletypewriter may call 800-TDD-GEAC (800-833-4322) to request information or service.

# YOUR HOTPOINT RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

## WHAT IS COVERED

### FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace **any part of the range** that fails because of a manufacturing defect.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for HOTPOINT FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or HOTPOINT CUSTOMER CARE™ SERVICE.

## WHAT IS NOT COVERED

•Service trips to your home to teach you how to use the product.

### Read your Use and Care material.

If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:

GE Answer Center®  
800.626.2000  
consumer information service

•Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

•Replacement of house fuses or resetting of circuit breakers.

•Failure of the product if it is used for other than its intended purpose or used commercially.

•Damage to product caused by accident, fire, floods or acts of God.

**WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

**Warrantor: General Electric Company**

**If further help is needed concerning this warranty, write:  
Manager—Consumer Affairs, GE Appliances, Louisville, KY 40225**

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